

Tuesday, February 17, 2025
6:00 pm
\$145 per person
(All Inclusive)



Limited seating available
Reserve now: (941) 383-1111
(Cannot be reserved online)

Amore Deluxe Wine Pairing Dinner

1 - Course

Douro White, Papa Figos, Casa Ferreirinha PT '23
Octopus Carpaccio with Caviar

Cooked to tender and thin sliced Octopus, with red pepper and black olive paste with arugula, capper and finish with black caviar and fig vinaigrette

2 - Course

Chablis, Grand Vin Bourgogne, FR '22
Lobster Terrine

Served warm, lobster meat with fresh herbs, grouper and crab meat finish with cognac lobster meat sauce.

3 - Course

Montepulciano, Riserva, SANTINUMI, Abruzzo, Italy '17
Boneless Short Ribs

Tender, oven-braised with red wine mushroom sauce, served with homemade pappardelle over a parmesan cheese cup.

4 - Course

Château Miselle, Sauternes, French Dessert Wine '23
Grand Marnier Creme Brulee

Creamy custard made with heavy cream, eggs, sugar, vanilla and Grand Marnier